

BREAKFAST

à la carte

GREEK YOGURT FRUIT BOWL

Seasonal fresh fruit, macerated berries, pistachio granola, honey \$14

AVOCADO TOAST

Rye bread, lemon ricotta, basil, cherry tomato, red onion, olive oil, black pepper \$16

Add poached egg \$2

2 EGG BREAKFAST

2 eggs any style, fingerling potato, bacon or sausage, choice of toast \$15

CLASSIC EGGS BENNY

2 poached eggs, English muffin, rosemary ham, hollandaise, fingerling potato \$17

TOMATO ARUGULA BENNY

2 poached eggs, English muffin, beefsteak tomato, arugula, choron sauce, fingerling potato \$17

BUILD YOUR OWN OMELETTE

3x whole eggs with aged cheddar or feta, choice of toast \$17

Choose 2 Vegetables

peppers, onion blend, mushroom, spinach & arugula, tomato

Choose 1 Protein

rosemary ham, bacon, shrimp, chorizo, chicken, tofu

PEAR & APPLE BREAD PUDDING

Macerated berries, whisky caramel, cream \$15

SPANISH SKILLET

2 fried eggs, crispy yams, chorizo crumble, manchego cheese, avocado, roasted peppers, green onion, choice of toast \$17

ADD ONS

Breakfast Potatoes	\$4
Bacon	\$4
Sausage	\$4
1 Egg	\$2
Fruit Bowl	\$5
Avocado	\$5
Muffin of the Day	\$4
Toast & Jam	\$4

BEVERAGES

Coffee or Tea	\$4
Selection of Fruit Juices	\$4
Rotating Super Juice	\$8
<i>House made daily</i>	
MotherLove Kombucha	\$9
<i>Just Ginger or rotating selection</i>	
Cappuccino	\$5
Latte	\$5
Espresso	\$4

KIDS breakfast

**Children 12 and under*

1 EGG BREAKFAST

1 egg any style, bacon or sausage, fruit cup, choice of toast \$8

FRENCH TOAST

1 piece, cinnamon, maple syrup, bacon or sausage \$8

YOGURT & BERRIES

Greek yogurt, fresh berries, honey \$7

 Vegetarian  Vegan  Prepared without gluten*

 * Menu items that can be modified

PLEASE NOTIFY YOUR SERVER OF ANY ALLERGIES OR INTOLERANCES.

**Please be aware that during the in-house preparation of our menu items, there may be cross-contamination with ingredients containing gluten.*